

Zucchini Slice

Serves: 8

Prep time: 10 minutes

Cook time: 35 minutes



1 serve per portion

Ingredients

- 1 large zucchini, grated
- 2 medium carrots, grated
- 1 whole onion, diced
- 2 rashers bacon, fat trimmed and diced
- 5 eggs
- 1 teaspoon cracked black pepper
- 1 cup wholemeal flour, self-raising
- ¼ cup extra virgin olive oil
- 1 cup cheese, reduced fat, grated
- 1 medium tomato, sliced

Method

PREHEAT oven to 180°C. Line a 20cm x 20cm x 5cm baking pan with baking paper.

COMBINE all ingredients except for tomato into a large bowl and mix well.

POUR mixture into the baking pan and lay 8 slices of tomato evenly over the top.

BAKE in the oven for 35 minutes or until cooked through and slightly golden.

SERVE with a side salad.



Everyday Food

Recipe courtesy of the Country Kitchens team